

DEFINITIONS

§ 58.2465 Monterey (Monterey Jack) cheese.

Monterey (Monterey Jack) cheese is cheese made by the monterey process or by any other procedure which produces a finished cheese having the same organoleptic, physical, and chemical properties as the cheese produced by the monterey process. The cheese is made from pasteurized cow's milk. It may contain added common salt and contains not more than 44 percent moisture, its total solids content is not less than 50 percent milkfat, and it conforms to the applicable provisions of 21 CFR Part 133, "Cheeses and Related Cheese Products," as issued by the Food and Drug Administration.

§ 58.2466 Types of surface protection.

The following are the types of surface protection for monterey (monterey jack) cheese:

(a) *Rinded and paraffin-dipped.*

The cheese that has formed a rind is dipped in a refined paraffin, amorphous wax, microcrystalline wax, or other suitable substance. Such coating is a continuous, unbroken, and uniform film adhering tightly to the entire surface of the cheese rind.

(b) *Rindless.*

(1) *Wrapped.* The cheese is completely enveloped in a tight-fitting wrapper or other protective covering, which is sealed with sufficient overlap or satisfactory closure. The wrapper or covering shall not impart color or objectionable taste or odor to the cheese. The wrapper or covering shall be of sufficiently low permeability to air so as to prevent the formation of a rind.

(2) *Paraffin-dipped.* The cheese is dipped in a refined paraffin, amorphous wax, microcrystalline wax, or other suitable substance. The paraffin shall be applied so that it is continuous, unbroken, and uniformly adheres tightly to the entire surface. If a wrapper or coating is applied to the cheese prior to paraffin dipping, it shall completely envelop the cheese and not impart color or objectionable taste or odor to the cheese.

(c) If antimicrobials are used, they shall be used in accordance with the

provisions of Food and Drug Administration regulations (21 CFR Part 133).

U.S. GRADES

§ 58.2467 Nomenclature of U.S. grades.

The nomenclature of U.S. grades is as follows:

- (a) U.S. Grade AA.
- (b) U.S. Grade A.
- (c) U.S. Grade B.

§ 58.2468 Basis for determination of U.S. grade.

(a) The cheese shall be graded no sooner than 10 days of age.

(b) The rating of each quality factor shall be established on the basis of characteristics present in any vat of cheese.

(c) The U.S. grades of monterey (monterey jack) cheese are determined on the basis of rating the following quality factors:

- (1) Flavor.
- (2) Body and Texture.
- (3) Color.
- (4) Finish and Appearance.

(d) The final U.S. grade shall be determined on the basis of the lowest rating of any one of the quality factors.

§ 58.2469 Specifications for U.S. grades.

The general requirements for the U.S. Grades of Monterey (Monterey Jack) Cheese are as follows:

(a) *U.S. Grade AA.* U.S. Grade AA Monterey (Monterey Jack) Cheese shall conform to the following requirements (See Tables I, II, III, and IV of this section):

(1) *Flavor.* The cheese shall possess a fine and highly pleasing monterey (monterey jack) cheese flavor which is free from undesirable tastes and odors; or may be lacking in flavor development. The cheese may possess a very slight acid or feed flavor. See Table I of this section.

(2) *Body and Texture.* A plug drawn from the cheese shall be reasonably firm. Dependent upon the method of manufacture, a satisfactory plug may exhibit evenly distributed small mechanical openings or a close body. The cheese shall be free from sweet holes, yeast holes, or other gas holes. The body may be very slightly weak, and